

## Drop-off Menus

A seamlessly-executed, chef-prepared meal for your party, get-together, or meeting is more attainable than you think. These menus are convenient to order, and are delivered to your home or workplace with the details already taken care of. Simply choose your preferred menu and any desired extras. For a small fee, you can even have one of our sous-chefs take care of setup and display. Just relax and enjoy!

### *The necessities*

All menus include the following:

Recyclable aluminum chafing dishes

Compostable plates, napkins, and cutlery

Menu signs

Detailed service instructions for reheating and any necessary assembly

\$600 food order minimum (taxes, tips, & delivery fees not included)

Available for delivery between 9am-5pm, and extended hours may be possible on request

\$60 delivery fee for within 30 miles Sebastopol, \$100 delivery fee for Napa, East Bay & Sf Area

48 hours advance notice required and no substitutions, please & thank you!

Would you like for us to send a sous chef to heat, assemble, and stage your feast? Add \$120 (based on 2 hour maximum)

All of the following menus require on-site refrigeration & oven/stove to bring hot food to service temperature.

***Hors D'Oeuvres feast (\$35 per person)***

*Choose three. Additional styles \$3 per person*

Spanish olive pintxos  
Smoked shrimp risotto cakes with meyer lemon crema  
Wild mushroom risotto cakes with smoked chile aioli  
Manchego, artichoke, & roasted red pepper pintxos  
Sweet red pepper & eggplant crostini  
Triple crème, fig, & roasted garlic tartelette  
Grilled pork loin, goat cheese, and wild mushroom crostini  
Skirt steak with gorgonzola on brioche  
Korean BBQ baby back ribs  
Lamb brochettes with smoked aioli  
Shrimp ceviche mini tostadas  
Hoisin-braised meatballs

***Latin Taco Bar (\$35 per person)***

Chipotle black beans  
Spanish rice with cilantro  
Mexican shredded cabbage slaw with jalapeño  
Chips & salsa  
The fixins: pico de gallo, queso fresco, crema, fresh guacamole, shredded lettuce

*choose one:*

Flour tortillas  
Corn tortillas

*choose three:*

Steak carne asada  
Achiote-braised chicken  
Chipotle shredded pork  
Mixed veggie grill  
Fajita-style chicken with bell peppers & caramelized onions

***California Cuisine (\$35 per person)***

Moroccan Ras el Hanout spiced chicken  
Alder smoked salt-rubbed pork loin with apple chutney  
Orecchiette pasta with red onions, rainbow chard, and bacon  
Beet and goat cheese salad with fresh mint  
Hearts of romaine Caesar with creamy meyer lemon dressing & Point Reyes blue cheese croutons

***Eastern-inspired (\$35 per person)***

Butternut Squash Yellow Curry with basmati rice & toasted pumpkin seeds  
Five-Spice Pork Tenderloin with Hoisin BBQ sauce  
Shredded spiced duck & soba noodle salad  
Local veggie fried rice with Thai basil  
Salad of mixed greens with Asian pears & ginger-sesame dressing

***Sweater weather (\$35 per person)***

Shepherd's pie with heirloom carrots and wild mushrooms

Chicken paprikash

Potato-leek gratin

Savory sausage & wild mushroom bread pudding

Butternut squash & arugula salad with toasted pecans & spiced honey vinaigrette

***Clean eating (\$45 per person) Gluten free, no added sugar, & Paleo/Whole 30 friendly***

Chicken caponata

Mild pork chile verde stew with fresh cilantro

Mixed roasted veggies

Cauliflower "polenta"

Hearts of romaine salad with cherry tomatoes, avocado, & lemon-garlic aioli

***Elevated Mediterranean (\$45 per person)***

Lamb shoulder tagine

Chicken & olives

Cauliflower charmoula

Provençal ratatouille

Salade niçoise

## **Extras**

***Desserts \$4 per person***

*Choose one. Additional styles \$2 per person*

Chocolate ganache tart with raspberry drizzle

Apple tarte tatin & crème chantilly

Spiced sweet potato pie with toasted pecans

Red velvet cupcakes

Chocolate decadence bars

Wine-poached pear with seasonal gelato

Homemade cookies

Meyer lemon tart

***Beverages \$4 per person (Cold drinks delivered with ice & paper straws)***

*Choose one. Additional styles \$2 per person.*

Hibiscus iced tea

Home-made sweet tea

Market spice iced tea

Hot cocoa & marshmallows

Cold brew coffee

Decaf &/or regular coffee

Assorted Pellegrino, LaCroix, & canned/bottled sodas

